

Smoked & Delicious



At Toppits Foods we pride ourselves on having the highest quality products available. This couldn't be more true when it comes to our Norwegian Smoked Salmon. Not only is this product delicious, but it also has an amazing story behind it.

Nestled within the icy fjords of Norway sits a collection of Salmon pens. Once the Salmon mature to the appropriate size, the pens are opened and the Salmon literally swim into the processing plant. Immediately upon being processed the Salmon is smoked and frozen, locking in all of the freshness.

It is important to note that our Salmon is smoked using tradition Norwegian smoking methods. Unlike other products out there, Toppits Gustavsen Smoked Salmon is cold-smoked with Alderwood, away from direct heat, allowing the natural smoke flavour to be infused into the Salmon. This method translates into an amazing flavour without affecting the texture of the product.

Our Gustavsen Smoked Salmon comes in both Atlantic and Steelhead varieties each offering their own unique characteristics. Steelhead Salmon is

generally more vibrant in colour and stronger tasting, ideal for canapés, platters or any other presentation applications.

Conversely, Atlantic Salmon tends to be a little more bland in colour and mild in taste. Atlantic Salmon works well for new fish consumers and is recommended as an ingredient mixed into a dish to compliment or enhance.

SALSMKN200	Smoked Steelhead Salmon Pre-Sliced on a Board	20/200g
SALSMKNS20	Smoked Steelhead Salmon Pre-Sliced on a Board	20/500g
SALSMKNS4	Smoked Steelhead Salmon Pre-Sliced on a Board	4/1kg
SALSMKNS12	Smoked Steelhead Salmon Pre-Sliced on a Board	12/1kg
SALSMKNA4	Smoked Atlantic Salmon Pre-Sliced on a Board	4/1kg
SALSMKD12	Smoked Atlantic Salmon Pre-Sliced on a Board	12/1kg
SALSMKCUTD20	Smoked Steelhead Salmon Trim	20/500g
SALSMKBUF12	Buffet Smoked Steelhead Salmon	12/1kg

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Sea Bass Rosti

What You Need:

- 2 tsp minced garlic
- 3 anchovy fillets, mashed to a paste
- 12 oz tomato concasse
- 10 fl oz dry white wine
- 4 oz black olive slices or julienne
- 1 oz basil chiffonade
- 2 large main crop potatoes (about 300 g/10 1/2 oz each), peeled
- **2.5 oz Toppits Smoked Salmon**
- 2 spring onions, finely sliced
- 3 tsp olive oil
- **4 Toppits Sea bass Fillets (6oz each)**
- 2 tbsp olive oil
- 4 sprigs of parsley, to garnish

Directions:

For the rosti: Par-boil the potatoes for 5-7 minutes. Drain and leave until cool enough to handle, then grate coarsely into a bowl. Add the Smoked Salmon and spring onion, season with salt and freshly ground black pepper and mix well. Shape into 4 rounds using 9 cm/3 1/2 in cooking ring. Chill until ready to cook.

For the sauce Provençal: combine the tomato, garlic, anchovy paste, white wine, black olives and basil chiffonade and mix well. Leave for at least 15 minutes to let the flavours develop.

To finish and assemble the dish: Heat the oil for the rosti in a large non stick frying pan set over a medium-low heat, add the rosti and fry for 4-5 minutes on each side until golden brown and cooked through in the centre. Drain on kitchen paper. Keep warm. Wipe out the pan and add the oil for the Sea bass. Place the fillets in the pan skin side down and fry for 2-3 minutes until crispy, turn over and cook for a further 1-2 minute the other side. Working quickly place a rosti in the centre of each serving plate. Slide the Sea bass fillets on top. Spoon some of the sauce Provençal over each fillet and around the plate. Garnish with sprigs of parsley and serve immediately.





Ebi Shrimp, commonly referred to as Sushi Shrimp is a precooked, butterflied shrimp. This product eliminates the need for skilled labour and increases operator efficiency. Toppits Ebi Shrimp are firm and sweet with a mild flavour, natural, clean taste and an outstanding shrimp bite. In addition, our Ebi Shrimp are low in fat and saturated fatty acids and can easily be used in healthy applications. To use, simply defrost shrimp in refrigerator while still in plastic packaging for 3 to 4 hours or place frozen shrimp under cold running water to thaw.

Ebi Shrimp is sized differently than typical Black Tiger or Pacific White Shrimp. Rather than being sized by the amount of pieces per pound, Ebi Shrimp uses a #L classification. This denotes the length of the shrimp from neck to tail tip. An example of this is 3L, which indicates the pieces range from 8.1-8.5cm. Toppits Foods now offers the following Ebi Shrimp Products:

EBI12877	Cooked Ebi Sushi Shrimp 3L (8.1-8.5cm) - 20 pieces/tray	30/130g
EBI12878	Cooked Ebi Sushi Shrimp 4L (8.6-8.9cm) - 20 pieces/tray	30/150g
EBI12879	Cooked Ebi Sushi Shrimp 5L (9.1-9.5cm) - 20 pieces/tray	30/170g
EBI12876	Cooked Ebi Sushi Shrimp (Assorted Sizes) - 20 pieces/tray	40/250g

Fed up with the chill of Winter?

Transport yourself to the Carribean with this Grilled Jerk Lobster recipe.

What You Need:

- 6-8 Toppits Grilled Red & Yellow Peppers, sliced into 1/4" strips
- 1/4 cup olive oil
- 4 green onions, thinly sliced
- 2 tablespoons cider vinegar
- Salt and pepper, to taste
- 2 Toppits Warm Water Lobster Tails
- 1 jar store-bought jerk seasoning

Directions:

In mixing bowl, combine grilled peppers, olive oil, green onions and vinegar together, and season with salt and pepper. Set aside. Preheat grill to medium-high heat. Cut lobster tails along the shell in half lengthwise, exposing the flesh. Brush jerk seasoning onto flesh side of lobster tails. Place lobster onto grill and cook for 5-7 minutes, until cooked through, turning once during cooking process. Remove from heat and serve with the red and yellow pepper salsa.

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Simply submit a recipe using Toppits products to thecatch@toppits.com
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